

Bałtyk

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **43**
- SRM **36.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 6 kg (59.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3%) | 68 % | 601 |
| Grain | Czekoladowy | 0.15 kg (1.5%) | 60 % | 788 |
| Grain | Viking Pale Ale malt | 2.5 kg (24.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (2%) | 85 % | 4 |
| Grain | Castle Cafe | 0.3 kg (3%) | 75.5 % | 480 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3%) | 73 % | 120 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (3%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 42 g | 45 min | 13.5 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S23 | Lager | Slant | 300 ml | Fermentis |

Notes

- Bałyk 20 Blg 16l
Mały Bałyk 14 Blg 10l w tym przypadku inne proporcje chmielu lubelski 15 cascade końcówka 28
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